

D&T – Food – Celebrating Culture and Seasonality

Year 5: Spring 2

Key Vocabulary

Finishing – related to the appearance of the product – shape, decoration and colour.

Rubbing in – rubbing the dry ingredients together with the fat, lifting to put air into the mixture, so that it resembles fine breadcrumbs.

Knead – pulling and squeezing dough to make it smooth.

Bran – the hard, protective shell of a grain of wheat.

Dough – a mixture of flour, yeast and water before it is cooked.

Germ – part of the seed where the root and shoots grow from.

Unleavened bread – flat bread where yeast has not been added.

Allergy - a damaging immune response by the body to a substance, especially a particular food, pollen, fur, or dust, to which it has become hypersensitive.

Intolerance - an inability to eat a food or take a drug without adverse effects.

Key Questions

- How have ingredients been processed?
- How can my product be innovative?
- What is the impact of added ingredients/finishes/ shapes on the finished product?
- Which shape is most appealing and why?



Key Skills

- Explore a range of initial ideas, and make design decisions to develop a final product linked to user and purpose.
- Write a step-by-step recipe, including a list of ingredients, equipment and utensils.
- Carry out sensory evaluations of a range of relevant products and ingredients. Record the evaluations using e.g. tables/graphs/charts such as star diagrams.
- Evaluate the final product with reference back to the design brief and design specification, taking into account the views of others when identifying improvements.
- Understand how key chefs have influenced eating habits to promote varied and healthy diets.
- Know how to use utensils and equipment including heat sources to prepare and cook food.
- Understand about seasonality in relation to food products and the source of different food products.
- Describe what they do to be both hygienic and safe.

Concepts

Cooking and Nutrition

The nourishment or energy that is obtained from food consumed or the process of consuming the proper amount of nourishment and energy.

Designing

A plan or drawing produced to show the look and function or workings of a building, garment, or other object before it is made. The designer must consider the purpose and the intended user of the product being created.

Useful Website Links

<https://www.theguardian.com/lifeandstyle/wordofmouth/video/2010/mar/16/seasonal-local-vegetables-riverford-organic>

<https://www.youtube.com/watch?v=bPImnEJ9CHc>